ENGLISH

Outperform every day.™

# Operator's Manual

## CHICKEN ROTISSERIE OVEN




| Item | Model | Description | Watts | Voltage | Amps | Plug |
|---|---|---|---|---|---|---|
| 40704 | CGA8008 | 8 bird Rotisserie Oven | 2700 | 230V | 12 Amps | 6-15P |
| 40841 | CGA8016 | 15 bird Rotisserie Oven | 5000 | 230V | 22 Amps | 6-30P |

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

REGISTER YOUR PRODUCT ON-LINE AT WWW.VOLLRATH.COM

## Safety Precautions

To ensure safe operation, read the following statements and understand their meaning. Please read carefully.

**WARNING**

Warning is used to indicate the presence of a hazard that *can* cause *severe* personal injury, death, or substantial property damage if the warning is ignored.

**CAUTION**

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored.

**NOTE**

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.



**WARNING**

**Fire Hazard.**
This unit is designed to be used with legs. Do not use without legs installed. Use of this equipment without legs can cause the unit to overheat and cause a fire.





**WARNING**

**Fire Hazard and Burn Hazard.**
Injuries or death can occur if this equipment is not used properly. To reduce risk of injury or death:
- Unit should only be used in a flat, level position.
- Let hot unit cool before cleaning or moving.
- Do not spray controls or outside of unit with liquids or cleaning agents.
- Do not operate unattended.

### For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the equipment:

1. Unit must be cleaned daily.
2. Do not set pans or items of any kind on the top of the unit.
3. Do not operate unattended.
4. Do not operate unit in public areas and/or around children.
5. Use only grounded electrical outlets matching the nameplate rated voltage.
6. Do not use an extension cord with this equipment.
7. Unplug equipment, turn off and let it cool before cleaning or moving.
8. Keep equipment and power cord away from open flames, electric burners or excessive heat.
9. The equipment may be hot, even though the pilot light is not on.
10. Do not operate if equipment has been damaged or is malfunctioning in any way.

## Function and Purpose

This unit is intended to be used for cooking fresh foods in commercial foodservice operations only. This unit is not intended to cook frozen chickens or other frozen foods. It is not intended for household, industrial or laboratory use. Before using this equipment it must be cleaned and dried thoroughly.

## Unpacking the Equipment

When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.
3. Place the equipment in the desired position and height.
4. Plug equipment into a properly grounded electrical supply matching the nameplate rating. Damage to the equipment can occur if incorrect power is supplied to equipment.
5. Set the thermostat control dial (A) to 450°F (218°C) and heat the oven for 30 minutes to eliminate any manufacturing oils.

## Installation Safety Precautions



**WARNING**

**Fire Hazard.**
Correct installation precautions, procedures and regulations must be followed. Operation and safety training is necessary for all users of this equipment.

The equipment must be installed by qualified personal only. Correct installation precautions, procedures and regulations must be followed in order to reduce the risk of fire. Hood and fire suppression systems must be maintained per manufacture's guidelines. Only personnel qualified and trained are to use this equipment.

1. The unit must not be installed under combustible materials and the minimum clearance from combustible construction must be 6" (15 cm) from the sides and back. The area surrounding the unit should be kept free and clear of combustible materials.
2. All units must be installed with at least 16" (40.6 cm) space between the fryer and surface flames from adjacent cooking equipment.
3. Equipment must installed by a qualified personal in accordance with federal, state and local codes.
4. The oven should be installed under a hood in accordance with the latest edition of the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96.
5. Keep the area at the front of the unit clear for unobstructed access during operation.
6. Keep unit and power cord away from open flames, electric burners or excessive heat.
7. Use only grounded electrical outlets matching the nameplate rated voltage.
8. Do not use an extension cord with this equipment.
9. Do not spray controls or outside of unit with liquids or cleaning agents.

## Features and Controls

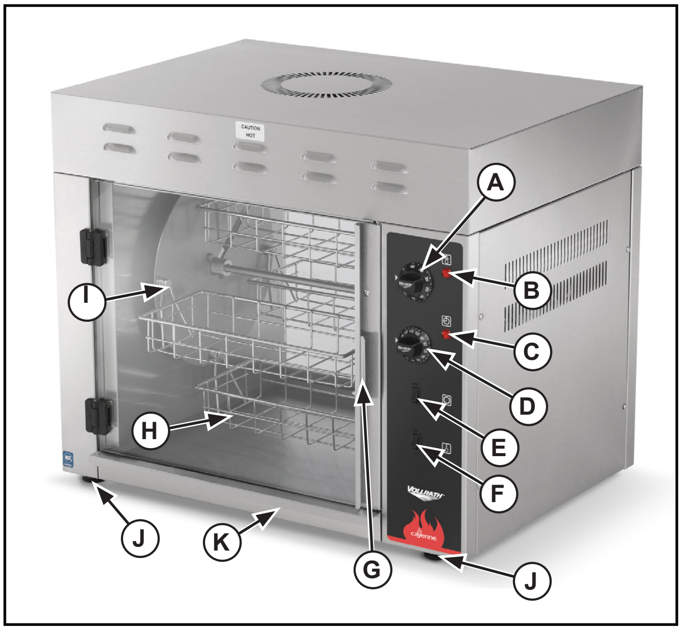



**Figure 1. Features and Controls**

Ⓐ THERMOSTAT CONTROL dial. Used to set or adjust the temperature of the heating surface. The numbers on the dial correspond with the oven temperature. The "0" position is off.

Ⓑ PILOT LIGHT. This light indicates that the unit is heating. Once the set temperature has been reached the light will go out. Equipment will continue to maintain heat and temperature with the light cycling on and off. This is not a power indicator light.

Ⓒ TIMER LIGHT. Illuminates when the timer is activated.

Ⓓ TIMER CONTROL. Timer can be set for 10 - 120 minutes. The timer is connected to thermostat. The timer must be activated in order for the heating elements to operate.

Ⓔ MOTOR SWITCH. Switches the power ON/OFF to the rotisserie motor which rotates the grilling baskets.

Ⓕ POWER and LIGHT SWITCH. Switches the power ON/OFF to the equipment and light.

Ⓖ DOOR HANDLE. Used to open and close the oven.

Ⓗ GRILL BASKET. Holds the food product and rotates during the rotisserie cooking process.

Ⓘ PIVOT PIN. This supports the grill basket and allows the basket to pivot during the rotisserie cooking process.

Ⓙ LEGS. Supports the equipment.

Ⓚ DRIP TRAY. A tray that collects grease and oil. This tray can be removed for cleaning.

## Operation



**⚠ WARNING**

**Burn Hazard.**
Do not touch hot food, liquid or heating surfaces while equipment is heating or operating. Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.



**⚠ WARNING**

**Electrical Shock Hazard.**
Keep water and other liquids from entering the inside of the equipment. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not spray water or cleaning products. Do not use equipment if power cord is damaged or has been modified.

Before initial use, turn the thermostat control dial (A) to 450°F (218°C) and allow equipment to burn-in for 30 minutes to eliminate any manufacturing oils. See Figure 1. You will notice smoke appearing due to the elements burning-in. This is normal. After 30 minute burn in period the equipment is ready for use.

**Item 40704 (Model CGA8008)** is provided with four baskets which can hold two full chickens each. The total capacity is eight birds of approximately 3 lbs. (1.3kg) each. Maximum load must not exceed 24 lbs. (10.9kg).

**Item 40841 (Model CGA8016)** is provided with five baskets which can hold three full chickens each. The total capacity is 15 birds of approximately 3 lbs. (1.3kg) each. Maximum load must not exceed 45 lbs. (20.5kg).

All Models are provided with a thermostat control knob providing cooking temperature adjustment between 122°F (50°C) and 570°F (300°C) and a two hour adjustable cooking timer.

1. Load the baskets as evenly and balanced as possible to ensure smooth operation. The chickens should all be about the same size, weight, and distributed evenly to ensure they are all properly cooked within about the same amount of time.

### NOTE

The grill baskets must be loaded evenly to ensure smooth balanced operation. Load slowly and carefully so the baskets are level. Uneven loading may cause the grill baskets to bump other baskets or the sides and cause damage to the equipment See Figure 2.

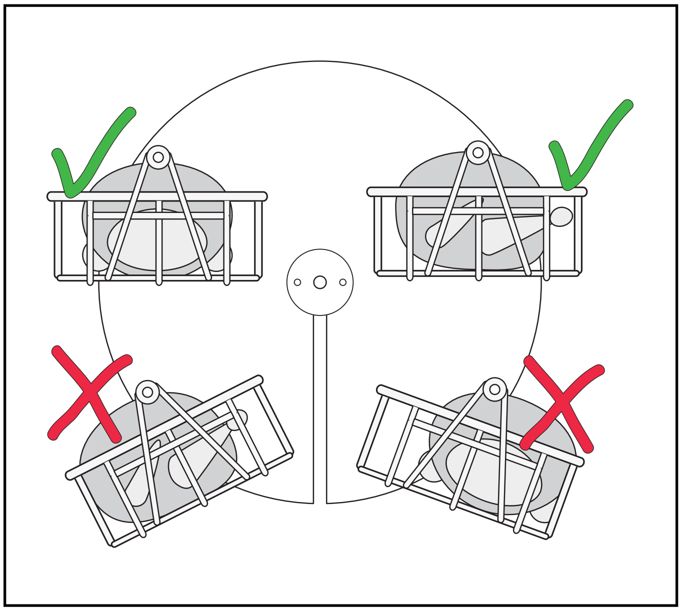


**Figure 2. Correct and Incorrect Grill Basket Loading**



2. Switch on the power and light switch (F) to the ON position. See Figure 1. The oven lights will illuminate which confirms power to the equipment.
3. Set the thermostat control (A) to the desired cooking temperature. The recommended cooking temperature for eight (8) birds and 15 birds is 338°F (170°C), however this may need to be adjusted based on chicken size, starting temperature, quantity, your preferences and other variables.
4. Set the timer control (D) to the desired cooking time, typically between 1½ - 2 hours. The actual cooking time (and temperature) may need to be adjusted to ensure the chickens are fully cooked as verified by a quality food thermometer.
5. Turn the motor switch to the ON position which initiates the rotating of the baskets and the convection fan.
6. Turn the motor switch (E) to the OFF position.
7. Before removing the cooked chicken from the rotisserie, ensure they are all properly cooked by checking the internal temperatures with a quality food thermometer.

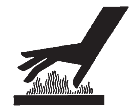
## Cleaning

To maintain the appearance and increase the service life, clean your equipment daily.



**⚠ WARNING**

**Fire Hazard, personal injury or property damage.**
Overheated grease, oil or fat vapors can ignite causing a fire. Unit must be cleaned daily.



**⚠ WARNING**

**Burn Hazard.**
Do not touch hot food, liquid or heating surfaces while equipment is heating or operating. Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.



**⚠ WARNING**

**Electrical Shock Hazard.**
Keep water and other liquids from entering the inside of the equipment. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not spray water or cleaning products. Do not use equipment if power cord is damaged or has been modified.

1. Unplug the equipment.
2. Allow the unit to cool completely before cleaning.

**NOTE:**
**Do not immerse the cord, plug or equipment in water or any other liquid.**

3. At the end of each day thoroughly clean the unit with mild soap and water, ensuring removal of all grease, oil and fat residues. Caustic based cleaners are not recommend and should not be used.
4. Remove the grill baskets (H) by lifting off of the basket pins (I). Clean thoroughly by hand or in your dishwasher. Dry thoroughly.
5. The carousel end plates can be removed by loosening the two thumb screws on each side to facilitate cleaning.  Clean thoroughly by hand or in your dishwasher. Dry thoroughly. When replacing the carousel end plates, ensure the thumb screws are tight to prevent the end plates from shifting during operation.
6. Remove the drip tray (K) by sliding it out. Clean thoroughly with or in your dishwasher. Dry thoroughly. Install the drip tray (K) by sliding it in.
7. Install the grill baskets (H) by setting them onto the basket pins (I).

## Repair

Replacement of oven light:

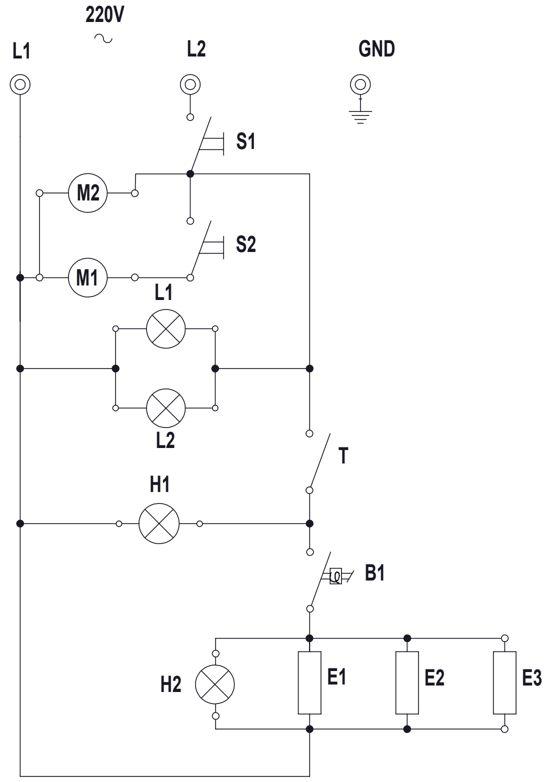
1. Allow unit to cool completely before servicing.
2. Disconnect the appliance from the electrical power supply.
3. Unscrew the oven light glass cover and replace the lamp with the correct specification oven light. The oven light must be rated for the high temperature within the oven and must match the nameplate voltage, i.e. 220-240Volt, 25 Watt, 570°F (300°C).

## Troubleshooting

### Troubleshooting Chart

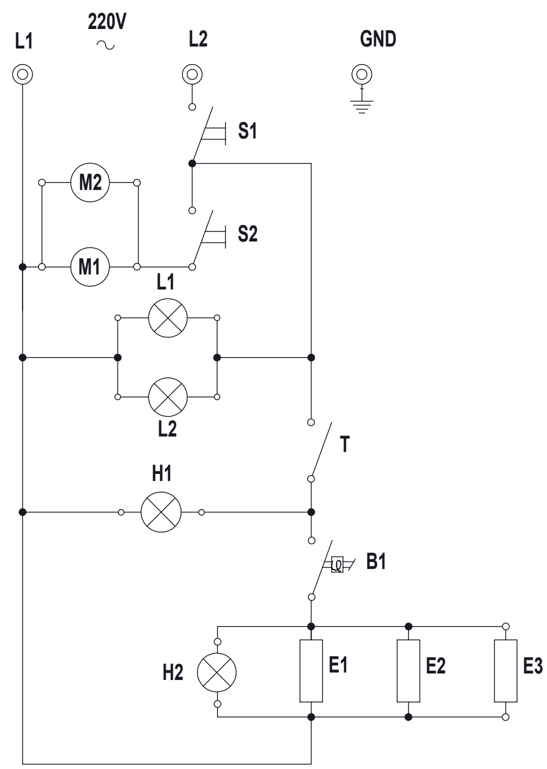
| Problem | It might be caused by | Course of Action |
|---|---|---|
| Pilot Light does not come on when the temperature control is turned up. | Thermostat malfunction. | Replace thermostat. |
| | Pilot Light malfunction. | Replace Pilot Light. |
| The pilot light comes on, equipment does not heat. | Thermostat Control malfunction. | Replace Thermostat Control. |
| | Heating Element malfunction. | Replace Heating Element. |
| Defective Power and Light Switch. | The equipment is not plugged in. | Plug equipment in. |
| | Defective Power and Light Switch. | Replace Power and Light Switch. |

**Models built after August 2011**




| Callout | Description |
|---|---|
| B1 | Grill Thermostat |
| E1/E2/E3 | Grill Element, 220V, 1000W |
| L1/L2 | Interior Light, 220v |
| H1 | Pilot Light for timer |
| H2 | Pilot Light for thermostat |
| S1 | Main Switch |
| S2 | Rotisserie Switch |
| T | Timer, 5-120 minutes |
| M1 | Rotisserie Motor |
| M2 | Fan |

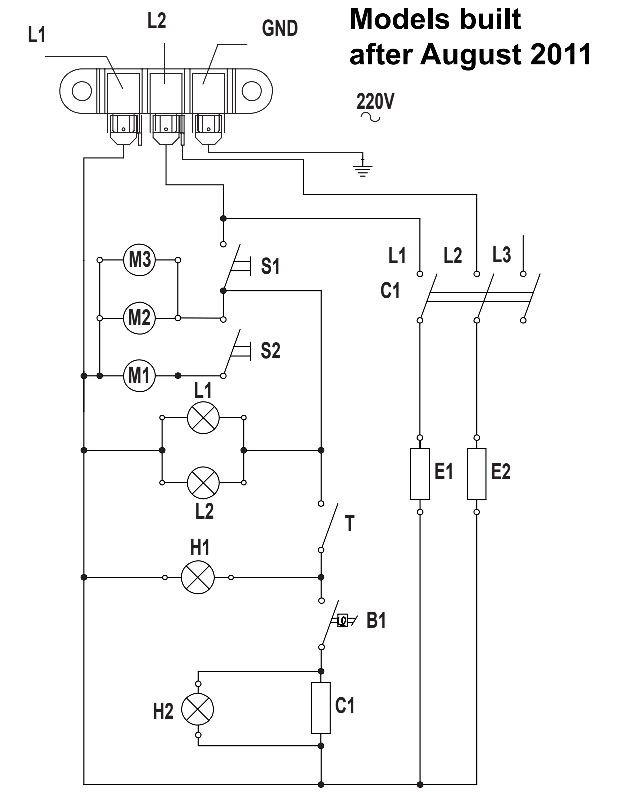
**Models built before August 2011**




| Callout | Description |
|---|---|
| B1 | Grill Thermostat |
| E1/E2/E3 | Grill Element, 220V, 1000W |
| L1/L2 | Interior Light, 220v |
| H1 | Pilot Light for timer |
| H2 | Pilot Light for thermostat |
| S1 | Main Switch |
| S2 | Rotisserie Switch |
| T | Timer, 5-120 minutes |
| M1 | Rotisserie Motor |
| M2 | Fan |

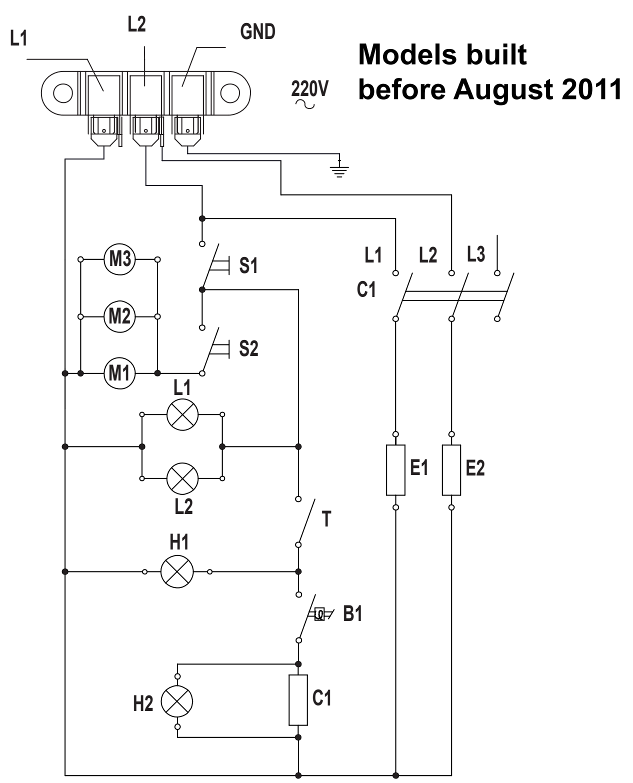
# ELECTRICAL DRAWING - Chicken Rotisserie Oven, 15-Bird, ~ Item 40841 (Model CGA8016)

## Models built after August 2011



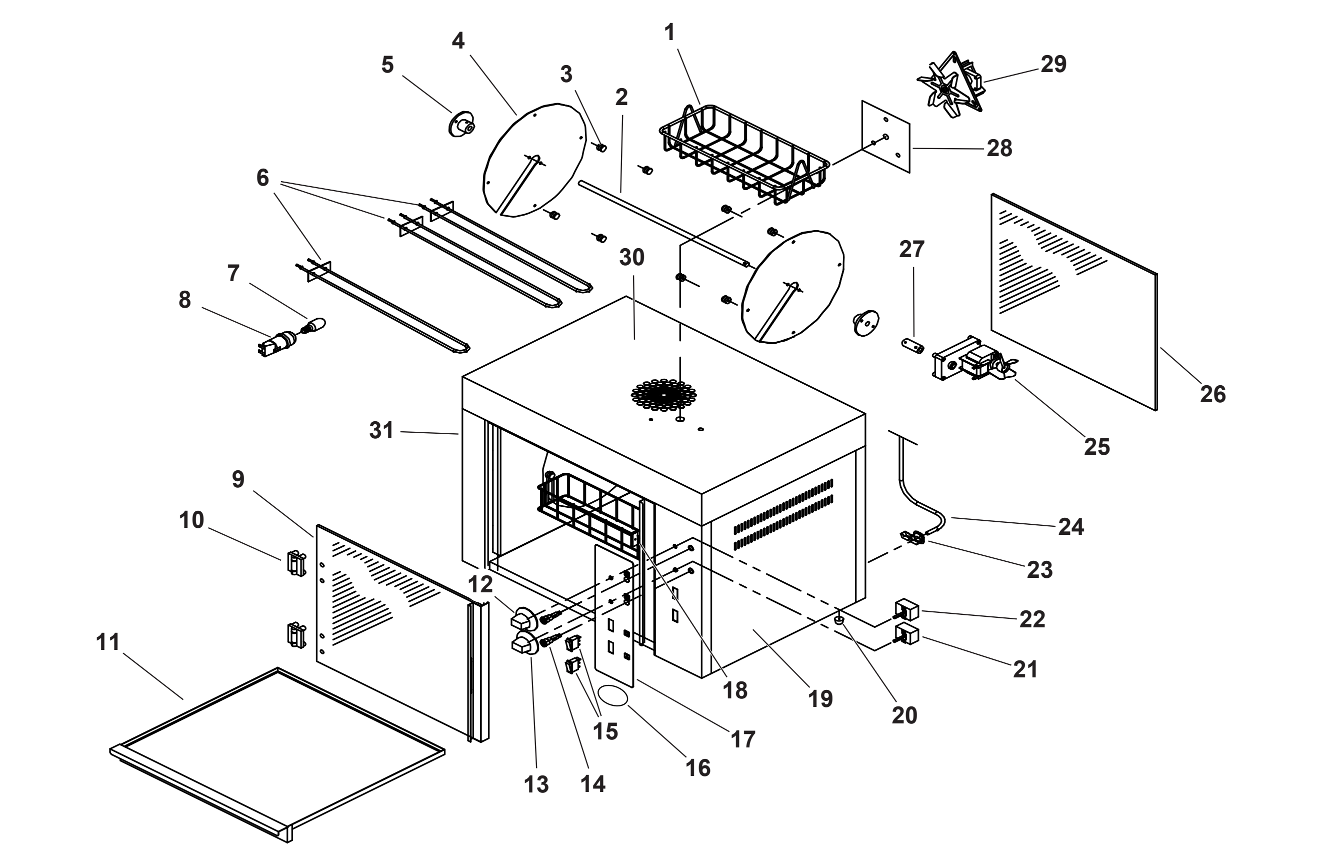

| Callout | Description |
|---|---|
| B1 | Grill Thermostat |
| E1/E2 | Grill Element, 1000W, 220V |
| L1/L2 | Interior Light, 220V |
| H1 | Pilot Light, Timer |
| H2 | Pilot Light, Thermostat |
| S1 | Main Switch |
| S2 | Rotisserie Switch |
| T | Timer, 5-120 minutes |
| M1 | Rotisserie Motor |
| M2/M3 | Fan Motor |
| C1 | Contactor |

## Models built before August 2011




| Callout | Description |
|---|---|
| B1 | Grill Thermostat |
| E1/E2 | Grill Element, 1000w, 220V |
| L1/L2 | Interior Light, 220v |
| H1 | Pilot Light, Timer |
| H2 | Pilot Light, Thermostat |
| S1 | Main Switch |
| S2 | Rotisserie Switch |
| T | Timer, 5-120 minutes |
| M3 | Rotisserie Motor |
| M1/M2 | Fan Motor |
| C1 | Contactor |

## EXPLODED VIEW - Chicken Rotisserie Oven, 8-Bird, Model ~ Item 40704 (Model CGA8008)



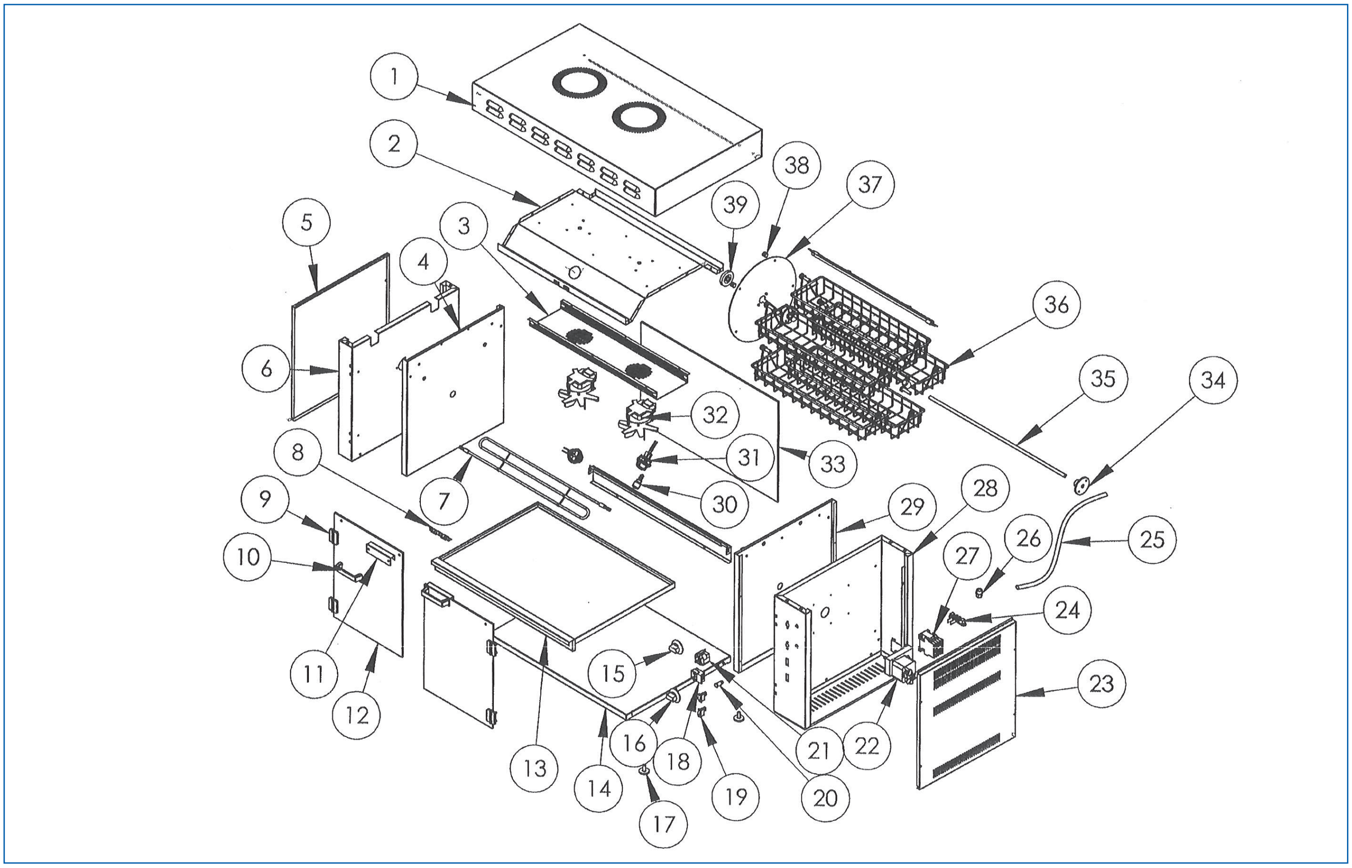

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## SPARE PARTS LIST - Chicken Rotisserie Oven, 8-Bird, Model ~ 40704

| Callout | Part Number | Description |
|---|---|---|
| 1 | XCGA0001 | Chicken griller basket |
| 2 | XCGA0011 | Main shaft |
| 3 | XCGA0003 | Basket retaining pin |
| 4 | XCGA0004 | Carousel end plate |
| 5 | XCGA0005 | Carousel end plate flange |
| 6 | XCGA0002 | Element, 220V, 1000 Watts |
| 7 | XCOA1014 | Light bulb, 220V |
| 8 | XCOA1015 | Light holder |
| 9 | XCGA0009 | Front glass door |
| 10 | XCGA0010 | Door hinge |
| 11 | N/A | Drip tray |
| 12 | XCOA1009 | Control knob (0-550°F), Vollrath blue |
| 13 | XCOA1008 | Timer knob, Vollrath blue |
| 14 | XAA0002 | Pilot light, 220V (red) |
| 15 | XWMA1004 | Rocker switch |
| 16 | | Vollrath badge |

| Callout | Part Number | Description |
|---|---|---|
| 17 | N/A | Front fascia panel |
| 18 | XCGA0016 | Glass door magnet |
| 19 | N/A | Side cover panel |
| 20 | XBMA7004 | Adjustable foot |
| 21 | XCOA1003 | Timer |
| 22 | XCOA1002 | Thermostat |
| 23 | XCOA1013 | Cable restraint |
| 24 | XAA0006 | Power cord, 220V, NEMA 6-15p |
| 25 | XCGA0025 | Geared motor |
| 26 | XCGA0026 | Rear glass |
| 27 | XCGA0027 | Motor coupling |
| 28 | N/A | Fan motor cover |
| 29 | XCOA1021 | Fan & motor, 220V, left hand thread |
| 30 | N/A | Top cover assembly |
| 31 | N/A | Left cover side panel |

## EXPLODED VIEW - CHICKEN ROTISSERIE OVEN, 15-BIRD, MODEL ~ ITEM 40841 (MODEL CGA8016)




## SPARE PARTS LIST - CHICKEN ROTISSERIE OVEN, 15-BIRD, MODEL ~ 40841

| Callout | Part Number | Description |
|---|---|---|
| 1 | N/A | Top cover assembly |
| 2 | N/A | Top cover insert |
| 3 | N/A | Fan motor cover |
| 4 | N/A | Left carousel support |
| 5 | N/A | Left cover side panel |
| 6 | N/A | Left cover insert |
| 7 | XCGA0031 | Element, 220V, 2500Watts |
| 8 | XCGA0016 | Glass door magnet |
| 9 | XCGA0010 | Door hinge |
| 10 | N/A | Door handle |
| 11 | N/A | Door handler bracket |
| 12 | XCGA0033 | Front glass door |
| 13 | XCGA0006 | Drip tray |
| 14 | N/A | Base |
| 15 | XCOA1008 | Timer knob, Vollrath blue |
| 16 | XCOA1009 | Control knob (0-550°F) Vollrath blue |
| 17 | XBMA7004 | Adjustable foot |
| 18 | XCOA1002 | Thermostat |
| 19 | XWMA1004 | Rocker switch |
| 20 | XAA0002 | Pilot light, 220V (red) |

| Callout | Part Number | Description |
|---|---|---|
| 21 | XCOA1003 | Timer |
| 22 | XCGA0034 | Geared motor |
| 23 | N/A | Side cover panel right |
| 24 | XFTA0002 | Terminal block |
| 25 | XSAA8030 | Power cord, 220V, NEMA 6-30p |
| 26 | XCOA5012 | Cable restraint |
| 27 | XCGA0038 | Contactor |
| 28 | N/A | Right cover insert |
| 29 | N/A | Right carousel support |
| 30 | XCOA1014 | Light bulb, 220V |
| 31 | XCOA1015 | Light holder |
| 32 | XCOA1021 | Fan and Motor, 220V, left hand thread |
| 33 | XCGA0026 | Rear glass |
| 34 | XCGA0005 | Carousel flange left |
| 35 | XCGA0032 | Main shaft |
| 36 | XCGA0030 | Chicken griller basket |
| 37 | XCGA0004 | Carousel end plate |
| 38 | XCGA0003 | Basket retaining pin |
| 39 | N/A | Carousel bearing right |

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## Service and Repair

The only serviceable part for this appliance is the light bulb. To avoid serious injury or damage, never attempt to repair the equipment or replace a damaged power cord yourself. Do not send equipment directly to the Vollrath Company. Please contact the qualified professional repair service listed below.

**VOLLRATH Technical Service • 1-800-628-0832 • Email: techservicereps@vollrathco.com**

When contacting the Authorized Professional Service Center, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

## Warranty Statement for The Vollrath Co. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants each of its products listed below against defects in materials and workmanship for the applicable period provided below. All other products manufactured or distributed by The Vollrath Company LLC are warranted against defects in materials and workmanship for a period of one year. In all cases, the warranty runs from the date of the end user's original purchase found on the receipt.

- Replacement parts – The warranty period is 90 days.
- Glass, Breath Guard Glass and Light Bulbs are not covered by warranty.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.


www.vollrath.com

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